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TITLE : MUSCAT-LIKE FRAGRANCE-PRODUCING YEAST, AND MUSCAT-LIKE FRAGRANCE-BEARING FOOD/BEVERAGE AND ITS PRODUCTION

ABSTRACT : PURPOSE: To obtain a food/beverage such as an alcohol-containing beverage having muscat-like fragrance, by fermentation with muscat-like fragrance- producing yeast.

CONSTITUTION: This invention consists in fermentation with a muscat-like fragrance-producing yeast, e.g. *Saccharomyces-cerevisiae* CA-50(FERM-P-14360), which produces muscat-like fragrance through fermentation in an alanine- containing medium, grows up in a 4,4,4-trifluoro-DL-valine-containing medium and has tolerance to 3-chloro-L-alanine.

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 (C12N-001/16 C12R-001/865)
 AB - J08154665 Yeast is claimed which produces muscat-like fragrance in
 fermentation on a medium contg. alanine, grows on a medium contg.
 4,4,4-trifluoro-DL-valine, and is resistant to 3-chloro-L-alanine.
 - Also claimed is (1) *Saccharomyces cerevisiae* CA-50 (FERM P-14360)
 producing muscat like fragrance; (2) foods and drinks with muscat-like
 fragrance which are prepd. by the yeast; (3) prodn. of the foods and
 drinks by fermenting the yeast.
 - Pref. yeast grows in the presence of 100 mg% or less
 3-chloro-L-alanine (CA) but it does not grow with 200 mg% or more CA.
 - *Saccharomyces cerevisiae* CA-50 (FERM P-14360) was obtained from *S.*
 cerevisiae HD-1 by mutation. It may be incubated on a medium contg.
 carbon source, nitrogen source and minerals (e.g. malt juice medium,
 malt juice/agar, YM agar medium (pH 5-6), PGY medium, Gorodkova agar)
 (pref. medium contg. yeast extract, polypeptone and glucose), to which
 1 micro g/ml - 250 mg/ml, pref. 200 micro g/ml - 50 mg/ml alanine, at
 a temp. of 25-40 deg.C, pref. 30-37 deg.C, and pH 3.0-7.0, pref. pH
 3.5-6.0, with shaking, aeration, agitation or standing.
 - USE - The yeast is used in foods and drinks such as beer wine, soybean
 paste, soy sauce, vinegar, pickle, bread, wine bun with a bean-jam
 filling, and Chinese bun, and esp. sake.(Dwg.0/1)
 C - C12N1/16 C12R1/865
 IW - YEAST PRODUCE FRAGRANCE FLAVOUR FOOD DRINK PRODUCE CULTURE MEDIUM
 CONTAIN CHLORO ALANINE
 IKW - YEAST PRODUCE FRAGRANCE FLAVOUR FOOD DRINK PRODUCE CULTURE MEDIUM
 CONTAIN CHLORO ALANINE
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 PAW - (SHIZ-N) SHIZUOKA KEN
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 TI - Yeast producing muscat-like fragrance used to flavour foods and drink
 - produced by culturing on medium contg. 3-chloro-L-alanine